

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A method for thawing frozen ground fish meat mass which comprises cutting a frozen ground fish meat mass into flakes or chips and milling the flakes or chips into granules having a uniform particle size in the absence of partial thawing at -15°C or below, and then thawing without shearing the ~~ground fish meat mass~~ granules by elevating the temperature.

Claim 2. (Cancelled)

3. (Currently Amended) The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is ~~first-crushed~~ after being cut into flakes or chips and then is uniformly milled into granules.

4. (Currently Amended) The thawing method as claimed in Claim 1, wherein after said frozen ground fish meat mass is cut into flakes or chips, the flakes or chips are milled into ~~pieces~~ granules of 20 mm or less in size.

5. (Currently Amended) The thawing method as claim in Claim 4, wherein after said frozen ground fish meat mass is cut into flakes or chips, the flakes or chips are milled into ~~pieces~~ granules of 3 to 10 mm in size.

6. (Currently Amended) The thawing method as claimed in claim 1, wherein the granules ~~milled frozen ground fish meat~~ isare thawed by elevating the temperature without mashing.

7. (Currently Amended) A process for producing materials for fish paste products which involves the steps of cutting a frozen ground fish meat mass into flakes or chips and milling the flakes or chips into granules having a uniform particle size at -15°C or below; thawing said ~~milled particles~~ granules without shearing the ~~ground fish meat mass~~ granules by elevating the temperature to give a thawed ground fish meat; and mixing under stirring said thawed ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

8. (Currently Amended) A process for producing kamaboko which comprises:

molding a material for fish paste products, which material has been produced by cutting a frozen ground fish

meat mass into flakes or chips and milling the flakes or chips into granules having a uniform particle size at -15°C or below, thawing the ~~milled fish meat granules~~ by elevating the temperature to give a thawed ground fish meat, and mixing under stirring said thawed ground fish meat together with additives using a pin mixer to form a molded product,

passing electric current through the molded product, thus heating the molded product due to the electrical resistance within the molded product,

subjecting the molded product to suwari gelation by heating for a definite time, and

then further heating the molded product.

Claim 9. (Cancelled)

10. (Currently Amended) The thawing method as claimed in claim 3, wherein the granules ~~milled frozen ground fish meat is~~are thawed by elevating the temperature without mashing.

11. (Currently Amended) The thawing method as claimed in claim 4, wherein the granules ~~milled frozen ground fish meat is~~are thawed by elevating the temperature without mashing.

12. (Currently Amended) The thawing method as claimed in claim 5, wherein ~~milled frozen ground fish meat~~ the granules are thawed by elevating the temperature without mashing.

13. (Currently Amended) The method according to claim 1, wherein said ~~particles~~ granules of substantially uniform size are thawed in the absence of additives.

14. (Currently Amended) The process according to claim 7 wherein said ~~particles~~ granules of uniform size are thawed in the absence of additives.

Claims 15-16. (Cancelled)

17. (Previously Presented) The method according to claim 1, wherein the frozen ground fish meat mass has a weight of 10 kg.

18. (Previously Presented) The method according to claim 1, wherein the frozen ground fish meat mass has a side of 5 cm in length or more.

Claim 19. (Cancelled)

20. (Currently Amended) The method for thawing frozen ground fish meat mass according to claim 1, comprising

cutting a the frozen ground fish meat mass into flakes of about 20 mm.

21. (Previously Presented) The method for thawing frozen ground fish meat mass according to claim 1, comprising milling the flakes or chips into granules of 5 to 7 mm in size.